

This festive treat is just as much fun to make as it is to eat. So call up some friends, gather the kids, make some hot cocoa and start having some baking and decorating fun! These buttery sugar cookies and a cloud of sweet, airy, buttercream set the stage for you and your loved ones to have a blast. No two snowflakes are the same and with a few drops of blue food coloring and fun white sprinkles, you can decorate each snowflake cookie to be as unique as you. This recipe creates an abundance of cookies and if you're in the holiday giving spirit, we've included festive packaging for you to wrap up these treats and gift away!

## Snowflake Cookies

*Chef'd*



### WHAT YOU'LL NEED:

#### EQUIPMENT:

- Rimmed sheet pan
- Medium bowl
- Standing mixer or large bowl & hand mixer
- Rubber spatula
- Wire rack

#### FROM YOUR PANTRY:

- Salt
- Plastic wrap

### KITCHEN 411

The sweet tradition of decorating sugar cookies for the holidays started in the early 20th century when kids would leave out sugar cookies and milk for Santa on Christmas Eve. Isn't that cute? Throughout the years decorated sugar cookies have become synonymous with all holidays, so we can enjoy them any time- no shimmying through the chimney required!

# INGREDIENTS

- 1 piece Parchment paper
- 1½ cup All purpose flour
- ¼ tsp Baking powder
- 1½ stick Butter
- ½ cup Granulated sugar
- 1 Egg
- 2 tsp Vanilla extract
- ¼ cup All purpose flour (for dusting)
- 1 Snowflake cookie cutter
- 1 cup Powdered sugar
- 1 Blue food coloring
- 1 oz White sprinkles

## CHEF NOTES

*You may have extra of some ingredients.*

TWO DOZEN

EST. COOKING TIME: 3.5 HOURS

ALLERGENS: PENDING

SKILL LEVEL:   

HOL23.8.1



### 1. LET'S PREP

- Preheat oven to **375°**.
- Line a rimmed sheet pan with **parchment paper**; set aside.
- Combine **flour**, **baking powder**, and a ¼ teaspoon of **salt** into a medium bowl. Mix to combine.



### 2. WHISK US AWAY

- In the bowl of a standing mixer, or a large bowl, beat only 1 stick of **butter** and **sugar** until light and fluffy.
- Add the **egg** and **vanilla extract**. Mix well, scraping sides of the bowl once or twice to make sure everything is incorporated.



### 3. LET IT CHILL

- Add the **flour mixture** and mix until combined.
- Turn **dough** onto a clean work surface, form into a disc, and wrap with plastic wrap.
- Place the dough in the refrigerator and allow to chill for at least 2 hours.



### 4. BAKE THE COOKIES

- Dust a clean work surface with **flour** and roll out the **dough** to ¼-inch thickness.
- Using the **snowflake cookie cutter**, cut the dough and place on prepared sheet pan.
- Chill the **snowflake cookies** for 15 minutes in refrigerator.
- **Bake** for 11 to 14 minutes. Remove from the oven and cool completely on a wire rack.



### 5. LET IT SNOW

- While the **cookies** are cooling, in a standing mixer with the paddle attachment, or a large bowl with a hand mixer, mix together ½ stick of **butter** and 1 cup of **powdered sugar** on low speed until well incorporated.
- Scrape down the sides of the bowl and add **blue food coloring** to your hue preference. Mix until well combined.
- Once the cookies are cooled, spread the **blue buttercream** on each cookie and decorate with **sprinkles**.



### 6. SERVE & ENJOY

- Place the **snowflake cookies** on a serving platter and enjoy!

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